

How to

COOK with the GAS TURNED OFF





Her dinner is cooking with the gas turned off (on retained heat) in a Chambers Range

COOK WITH THE GAS TURNED OFF

*Menus, recipes and helpful hints for operating a
CHAMBERS FIRELESS GAS RANGE equipped with
oven heat control, Thermowell, broiler, griddle.*

Chambers

"THE WORLD'S FINEST GAS RANGE"

Mfd. by CHAMBERS CORPORATION . . . SHELBYVILLE, INDIANA

Wherever, in this book, a heat control setting is specified for 550 or 600, set your "B" model Chambers oven to 500 instead.

What Your Chambers Range Can GIVE You

MORE LEISURE TIME—Start your evening meal early in the day; burn the gas a short time only; turn off the gas. You are now free to go and come as you please. Your meal finishes cooking with the gas turned off, and nothing possibly can burn or scorch. The food will be done in the usual length of time, but meats, vegetables and many desserts need not be removed from the Chambers oven when done; hours later they still will be hot and delicious. You can play bridge, go shopping, read—while your Chambers Range does all your pot-watching for you. Late meals are no problem. Only a few minutes daily are required to cook delicious meals in your Chambers Range—on retained heat—with the gas turned off.

REDUCED FUEL BILLS—Many users have cut gas bills one-third to one-half.

MORE DELICIOUS MEALS—Chambers Retained-Heat Cookery imparts that incomparable goodness to your most ordinary meals. You need not buy fancy foods. Simple, inexpensive, wholesome foods are delicious when cooked with the gas turned off.

LESS FOOD SHRINKAGE—Laboratory experiments have proved that Chambers Cooking reduces shrinkage. Foods cook in their own natural juices. Because they are heated through completely just once, and then sealed up for continued cooking on stored heat, foods do not boil away, do not shrink and shrivel—are far more juicy—come to the table as you prefer to have them.

MORE NUTRITIOUS FOODS—Authorities tell us that cooking on retained heat—the Chambers method—is the *right* way to cook. Important vitamins and mineral salts are retained. Give your family this healthful, wholesome Chambers-cooked diet.

COOK WITH THE GAS TURNED OFF

How to Plan Your Cooking Wisely

To get the most benefit from your Chambers Range—greatest savings both in time and fuel—cook a complete meal in one unit at one time whenever possible. The following menus have been arranged to help you with this kind of planning.

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COOK WITH THE GAS TURNED OFF

Cook as You Please--on a Chambers Range

"EASY"
SAY USERS

"Easiest range in the world to use!" That's what Chambers Range users say. They can operate a Chambers Range just like other cooking equipment if they choose, *besides* being able to *cook with the gas turned off*—on retained heat.

Here's what HAPPENS when you Cook with the Gas Turned Off

HEAT FOOD
THROUGH ONLY ONCE

All you have to do to cook on retained heat in a Chambers Range is to heat food through completely *once*. Then the remarkable insulation and construction of your Chambers Oven and Thermowell make it possible to *turn off the gas entirely*. The food will finish cooking on heat stored within itself. It will be done in the usual length of time, but meats, vegetables and many desserts can be left in the Chambers Retained-Heat Units much longer. When you serve them many hours later, they still will be hot and delicious.

An Important Definition

MEANING
OF "FIRELESS"

In our recipes, we shall use the word "fireless" frequently. We mean that the gas is to be *turned off completely* in the Chambers Oven or Thermowell, and the food is to be left to finish cooking *with the gas turned off* for the specified length of time.

Key to Abbreviations

No.—number

Min.—minute or minutes

Hr.—hour

Lb.—pounds

F.—Fahrenheit

Approx.—approximately

All measurements are level. Use standard measuring spoons and cups. When mixing breads, pastry, cakes, et cetera, sift flour once before measuring.

COOK WITH THE GAS TURNED OFF

THE CHAMBERS OVEN

Because it is *completely* insulated on top, bottom, front, back and sides, the Chambers Oven heats quickly, bakes evenly, uses a minimum of gas, whether you cook on retained heat or not. You can follow standard heat control instructions. Or you can set the thermostat pointer to 600 and control the oven burner flame by a hand adjustment.

To take advantage, however, of all the Chambers Range features to make your meals more delicious, save you time, labor, fuel, and even food itself, you will want to cook on retained heat morning, noon and night.

How Much Gas Burning Is Required in the Chambers Oven to Heat Food Through Completely ONCE?

HEAT FOOD THROUGH ON RISING OVEN TEMPERATURE

The usual practice on a Chambers Range is to set the oven heat control at 600 for meats (including poultry) and vegetables. Then you can preheat for 10 minutes, or not, just as you choose. We suggest preheating for all smaller cuts of meat. For your big (10 pounds or more) roasts, start from a cold oven if you wish. In any case *never preheat more than 10 minutes for roasts.*

You are *not* cooking your meats at 600 degrees, but are heating them through *on the rising oven temperature*. If you have preheated your oven for 10 minutes, the oven will be well past 212 degrees by that time, and consequently the smaller roasts will begin to sear nicely just as soon as they go into the preheated oven.

EITHER PREHEAT OR START MEATS IN COLD OVEN

If you are starting from a cold oven, the temperature is being built up so quickly that your meats will begin to sear very shortly anyway. We recommend starting roasts up to 10 pounds in a preheated oven, and over 10 pounds in a cold oven. But you can do as you like. Whether you start with your oven preheated or cold, your Chambers Range requires approximately the following amounts of "gas on" and "fireless" for oven cooking.

5 TO 7 MINUTES GAS PER POUND

In general, 5 to 7 minutes gas burning is sufficient for each pound of meat cooked in a Chambers Oven, with a minimum of 15 minutes "gas on" (including preheating), and a maximum of 45 to 60 minutes for the largest roast the oven will hold. For an old, 24-pound turkey, it is better to relight the gas after 2 or 3 hours fireless, burn the gas again for 15 minutes, and then fireless a second time, than to burn the gas longer in the first place.

As in any other method of cooking, the larger the poundage the less per pound cooking requirement. Hence the 5 to 7 minutes gas per pound is reduced materially for 15-pound or larger roasts.

CHAMBERS RANGES COOK WITH THE GAS TURNED OFF

HOW TO ROAST VERY TOUGH MEAT

A second gas burning after an hour or two fireless on *any* unusually tough cuts will tender them marvelously. Tougher if started from a cold oven, cooked in a tightly covered roaster, fireless time.

An easy rule for computing “fireless” time is 30 minutes per pound. As you can see from the chart, page 19, the number of minutes required per pound actually varies with the kind of meat. Since longer fireless time only improves everything except rare roasts, it is sufficient to remember “30 minutes per pound fireless,” with a maximum of 3 to 4 hours fireless required for the very large roast.

You will find that the greases of your meat have begun to fry out when you turn off the gas for fireless cooking. This indicates that heat has been forced through the meat completely.

How to Sear Meats (Including Poultry)

For 1 to 1½-pound roasts, Swiss Steak, and oven fried chicken, we recommend browning or searing in a little fat in your roaster, on a top burner. Of course this type of meat *always* should go into a preheated oven. Preheat while you sear on the surface burner.

LEAVE OFF LID
AWHILE AT FIRST

For ordinary 3 to 10-pound roasts, *brown or sear in the oven.*

HEAT AT FIRST · If you like your meat well-browned, leave the lid off your roaster for 10 to 20 minutes when you first place it in the oven, with *no* liquid. Then add ½ cup liquid if you like lots of gravy or if the meat is lean or tough, and cover. Return to oven and continue gas burning until the meat (covered plus uncovered) has had the total of 5 to 7 minutes gas on per pound (or follow chart page 19) ; then fireless.

Foods brown more quickly and heavily in porcelain than in aluminum, so govern your searing according to your roaster.

Do not baste ; do not turn ; do not "fuss" with your meat. Follow these easy, simple rules and you will be amazed at the wonderful results.

WE RECOMMEND
THIS METHOD.

Simply place your meat, with *no* liquid, or only $\frac{1}{2}$ cup, into the roaster; season; cover; place into oven either cold or preheated on gas 5 to 7 minutes per pound or until greases begin to fry out; and fireless for 30 minutes per pound or as much longer as you like.

LAST MINUTE BROWNING

An easy way to give any roast a quick, beautiful brown just before serving is to sprinkle it lightly with sugar (1 teaspoon per pound) and place uncovered either under broiler flame or into oven with a few minutes.

(C) Nov. 20th. 48 - I preheated the oven at 500° for 10 min. [5] & seasoned a Lamb shoulder rack well & put into dry meat roaster (without water) no salt & ^{fat} covered at once & broiled gas at 500° for 25 min. when short heat off completely. Left the roast in until 4:30 removed roast & kept it hot & made gravy. I had some left at 7th Well (6)

CHAMBERS RANGES COOK WITH THE GAS TURNED OFF

When to Add Vegetables

Vegetables to be cooked in the same roaster with the meat should be added when the lid is put on the roaster. Of course if these vegetables are greater in bulk than the meat, enough time must be given them to be heated through thoroughly before the gas is turned off, usually 10 minutes.

LOOK AT YOUR THERMOWELL CHART

Place fresh vegetables to be included in your oven meals into tightly covered vessels with seasonings and only $\frac{1}{2}$ to 1 cup liquid, and put into oven with meat 5 to 10 minutes before turning gas off for fireless cooking. But look at the Thermowell chart on page 26 to be sure of yourself. If the vegetable requires approximately 10 minutes gas in the Thermowell, give it the same in the oven. If your oven is very hot as for a 10-pound roast, the full 10 minutes will not be required, but you always will be safe if you follow your Thermowell chart.

Miscellaneous Facts

USE OF LIDS

For most roasts we suggest that you cook in covered vessels, but do as you like. A fine cut of meat with a layer of fat on top will be nicer cooked with the lid left off the roaster. Tough meats should always be cooked covered. You will cook roasts more frequently *with* a lid than without.

Frozen meats must be thawed before cooking, or the gas must be burned longer.

HOW TO COOK 2 ROASTS AT ONCE

Meat that is cut in small pieces will require less cooking than solid chunks. On the same basis, when two chickens are cooked in the oven at the same time, burn the gas according to the poundage of the larger of the two rather than by the total of their weights.

Although our chart directions are based upon setting your Chambers Oven Heat Control to 600 degrees and then heating your meats, vegetables and many desserts through with the rising oven temperature, there are certain desserts and quick breads which lend themselves admirably to retained-heat cooking, which can be left in the Chambers Oven for hours, yet which must not be cooked above a certain oven temperature. You will find illustrations in the following oven meals.

Chambers Oven Heat Retention

The bulk of the food cooked on retained heat determines how long it will stay hot. Small quantities will not stay at serving temperature as long as will large, solid roasts.

"CAN I OPEN MY OVEN DOOR?"

Open your oven whenever you wish whether the gas is burning or not. If the gas is burning and you fan the door open enough to cause much heat loss, burn the gas a few minutes longer to build up temperature. If the gas is *off*, simply relight for a few minutes to build up lost heat.

CHAMBERS OVEN MEAL—COOKED ON RETAINED HEAT

SUNDAY DINNER

Mother can go to church with the rest of the family while this delicious dinner cooks with gas turned off—on retained heat. (*Serves six.*)

BEEF ROAST WITH ONIONS
YORKSHIRE PUDDING BROWN GRAVY
BAKED SWEET POTATOES
CELERY AND RAW CARROT STRIPS BREAD AND BUTTER
BAKED APPLE WITH PINEAPPLE
BEVERAGE

Set heat control at 600 and preheat oven 10 minutes

BEEF ROAST WITH ONIONS

4-pound rump roast	4 teaspoons salt
6 medium sized onions	1 teaspoon pepper
½ cup tomato juice	2 tablespoons sugar

Sear meat in roaster on top burner; add onions, seasonings and tomato juice; *cover*. Place in preheated oven (set at 600); burn gas 20 minutes; fireless 2 hours or as much longer as you may desire. The juice left when meat and onions are removed makes delicious gravy.

BAKED SWEET POTATOES

Scrub large yams thoroughly and grease all over; place in oven when meat is put in; remove with meat. These can be piled into any rack in the oven or tucked inside roaster if oven is crowded.

YORKSHIRE PUDDING

1 cup flour	1 cup milk
1 teaspoon baking powder	2 eggs
⅓ teaspoon salt	

Mix dry ingredients; add milk gradually to form smooth paste; add eggs beaten light; pour into piping hot well-greased gem pans to about ½-inch depth; place in oven with beef 5 minutes before turning off gas for fireless cooking. Serve with meat and gravy.

BAKED APPLE WITH PINEAPPLE

6 medium-sized cooking apples	3 tablespoons flour
3 slices canned pineapple	¼ teaspoon ground cloves
1½ cups brown sugar	½ teaspoon cinnamon
½ cup pineapple juice or water	

Halve and core, but do *not* peel apples; place in shallow pan; fill each center with about 1 tablespoon brown sugar and top with ¼ pineapple slice. Mix liquid, flour and remaining brown sugar and pour into pan. Sprinkle spices over apples. Place *uncovered* into oven with meat 5 minutes before turning off gas for fireless cooking. Remove with meat. Top with whipped cream and chopped nuts for dessert.

CHAMBERS OVEN MEAL—COOKED ON RETAINED HEAT

BRIDGE DINNER

Play bridge all afternoon while this delicious dinner cooks with the gas turned off—in your Chambers Range—on retained heat. (*Serves six*)

ESCALLOPED HAM

LETTUCE AND TOMATO SALAD

CRUSTY ROLLS AND BUTTER

RASPBERRY COBBLER

BEVERAGE

Set heat control at 450 and preheat oven 10 minutes

ESCALLOPED HAM

1½-pound sliced cured ham	1 grated onion
8 carrots, diced	2 cups milk
2 tablespoons chopped parsley	2 tablespoons flour
8 potatoes, sliced thin	

In well-greased casserole place layer of potato, then half the other vegetables; add ham slice and cover with remaining vegetables. Add milk into which flour has been mixed. Place, *uncovered*, into preheated oven; burn gas 20 minutes; fireless 1½ hours or as much longer as you may desire. If casserole is wide and shallow so that liquid does not cover vegetables, either add more milk or put on lid shortly before turning off gas.

RASPBERRY COBBLER

2 cups flour	2 tablespoons sugar
1 teaspoon salt	6 tablespoons shortening
5 teaspoons baking powder	¾ cup milk

Mix above into soft, rich biscuit dough. Then into well-greased baking pan place:

2 cups fresh or canned berries	¼ cup fruit juice or water
2 tablespoons flour	½ to 1 cup sugar to taste

Cover fruit mixture with dough; place into preheated oven (set at 450) when you put in ham; fireless with ham; remove with ham. Serve with cream. This dessert is delicious after many hours in the oven.

Fry Chicken on Retained Heat

OVEN FRIED CHICKEN

Flour and season individual pieces of chicken; brown in a little fat on top burner; add ½ cup water; *cover tightly*; place in Chambers Oven set at 600 and preheated 15 minutes; burn gas 5 minutes with chicken in oven; fireless 1 hour or longer.

CHAMBERS OVEN MEAL—COOKED ON RETAINED HEAT

COMPANY DINNER

Here is a company dinner to "do the housewife proud." Yet it cooks on retained heat while she visits with the guests—away from the house, if she chooses. Of course she cooks it in a Chambers Range. (*Serves eight.*)

LEG OF LAMB	
BROWN GRAVY	MINT OR CURRANT JELLY
FRANCONIA POTATOES	ASPARAGUS AU GRATIN
HEAD LETTUCE SALAD	
DESSERT	BEVERAGE

Set heat control at 600 and preheat oven 10 minutes

LEG OF LAMB

4 to 5-pound leg of lamb	1 tablespoon chopped onion
3 teaspoons salt	$\frac{1}{3}$ cup chopped celery
$\frac{1}{4}$ teaspoon pepper	$\frac{1}{4}$ red pepper pod
Flour	$\frac{1}{2}$ cup water

Rub meat with salt and pepper and dredge top in flour; place in roaster; sprinkle onion and celery on top and lay red pepper on meat. Place in preheated Chambers Oven (set at 600) and burn gas 20 to 25 minutes. Leave off lid first 15 to 20 minutes to brown meat; add water and *cover* and burn gas additional 5 minutes. Fireless 30 minutes per pound or as much longer as you may desire. Make gravy after roast is removed from roaster, being sure that pepper has been removed.

FRANCONIA POTATOES

Wash, peel and place 8 boiling potatoes in covered pan or sectional Thermowell kettle. Add $\frac{1}{2}$ cup water, $1\frac{1}{2}$ teaspoons salt, $\frac{1}{8}$ teaspoon pepper and 2 tablespoons butter. *Cover*. Place in oven 10 minutes before turning off gas for fireless cooking. Remove with meat.

ASPARAGUS AU GRATIN

3 cups asparagus cut in 1-inch pieces	1 cup grated cheese
2 cups thin white sauce	

Place in layers in buttered casserole and place in oven with lamb 5 minutes before turning off gas for fireless cooking. Remove with meat.

CHAMBERS OVEN MEAL — COOKED ON RETAINED HEAT

GOLF DINNER

Play golf all afternoon while this tempting meal cooks with the gas turned off — on retained heat — in a Chambers Range. (*Serves six*)

SWISS STEAK AND BROWNED POTATOES
SPINACH SOUFFLE RAW VEGETABLE SALAD
BREAD AND BUTTER
CHERRY PUDDING
BEVERAGE

Set heat control at 425 and preheat oven 10 minutes

SWISS STEAK, BROWNED POTATOES cc

1½-pound round steak	1 tablespoon chopped onion
2 teaspoons salt	¼ cup flour
2 teaspoons sugar	3 tablespoons fat
¼ teaspoon pepper	

Pound seasonings and flour into meat. Brown in fat in roaster on top burner. Add:

6 or 8 potatoes	1 teaspoon sugar
3 tablespoons flour	⅛ teaspoon pepper
2 teaspoons salt	1 cup water

Cover roaster and place into preheated oven; burn gas 20 minutes; fireless 1 hour or as much longer as you desire.

SPINACH SOUFFLE

2 cups cooked or canned spinach	2 tablespoons butter
½ teaspoon salt	3 eggs
¼ teaspoon pepper	¼ cup whipping cream or condensed milk

Heat butter, spinach and seasonings through; stir in egg yolks beating constantly. Cool. Add stiffly beaten cream; fold in stiffly beaten egg whites. Place in buttered, *uncovered*, baking dish into oven 5 minutes before turning off gas for rest of meal. Remove with rest of meal.

CHERRY PUDDING

¼ cup butter	3 teaspoons baking powder
½ cup granulated sugar	1 teaspoon vanilla
¼ teaspoon salt	1½ cups pitted canned cherries
1 egg	⅓ cup powdered sugar
¾ cup milk	1 teaspoon cinnamon
2 cups flour	½ cup chopped nuts

Cream fat and granulated sugar; add beaten egg and vanilla; sift flour, baking powder and salt together and add to creamed mixture alternately with milk. Spread cherries on bottom of buttered 9-inch square cake pan; cover with batter, drawing it up around sides; sprinkle with remaining ingredients. Place into preheated oven (set at 425) when meat is put in. Remove with rest of meal. Serve with Vanilla Pudding Sauce.

VANILLA PUDDING SAUCE

1 cup sugar	6 tablespoons butter
1 egg	6 tablespoons water
⅛ teaspoon salt	1 teaspoon vanilla

Cook all ingredients except vanilla 10 minutes over hot water; flavor; serve hot or cold.

CHAMBERS OVEN MEAL—COOKED ON RETAINED HEAT

FRIDAY SPECIAL

(Serves six)

BAKED FISH WITH HOLLANDAISE SAUCE
BAKED POTATOES
MEDLEY OF VEGETABLES ROLLS AND BUTTER
COLE SLAW
PINEAPPLE SHERBET BEVERAGE

Set heat control at 500 and preheat oven 10 minutes

BAKED FISH

2 to 3-pound whole fish
¼ teaspoon pepper
1 to 2 teaspoons salt
2 tablespoons butter
1 slice onion
½ cup celery or celery leaves
1 slice green pepper
1 cup water

BREAD DRESSING
4 slices dry bread
1 tablespoon chopped onion
⅛ teaspoon pepper
½ teaspoon salt
2 tablespoons butter
½ to 1 cup water to make moist dressing

Clean and wipe fish dry; rub with salt and pepper; stuff; place in pan; rub on butter; cover with onion, celery and green pepper; add water. Place, *uncovered*, into preheated oven (set at 500) and burn gas 20 minutes; fireless 1 to 1½ hours or longer.

HOLLANDAISE SAUCE

⅓ cup butter
1 tablespoon lemon juice or vinegar
2 egg yolks
¼ teaspoon salt
¼ teaspoon paprika
⅛ teaspoon pepper

Beat egg yolks and lemon or vinegar until light; melt butter and gradually pour hot butter onto eggs, beating constantly; season and serve hot. If not thick enough cook over boiling water a few minutes. If it curdles add 2 tablespoons heavy cream.

BAKED POTATOES

Scrub and grease thoroughly 6 large baking potatoes. Place in oven at same time fish is put in; remove with rest of meal. If leaving longer than 1½ hours fireless, omit baked potatoes.

MEDLEY OF VEGETABLES

1½ cups sliced onion
2 cups 2-inch celery strips
1½ cups carrot strips
2 cups fresh or cooked green string beans
¾ cup strips green pepper
2 cups tomatoes
4 tablespoons butter
⅛ teaspoon pepper
2½ teaspoons salt
1 tablespoon sugar
3 tablespoons minute tapioca

Mix ingredients and place in tightly covered vessel, in oven when fish is put in to cook. Remove with fish.

HOW TO COOK PUMPKIN

Scrub pumpkin thoroughly and cut in half. Remove seeds, leaving as much fibre as possible. Place cup side down in roasting pan. If possible to cover tightly, only 1 to 2 cups water are necessary; if cooking uncovered, pour about $\frac{1}{4}$ inch water in pan bottom. Place in cold oven; set heat control at 600 and light gas. Burn gas 25 to 45 minutes, depending upon size of pumpkin; fireless 3 to 4 hours or as much longer as you may desire. Cooked pulp, ready for pies, will scrape out of skin easily.

BAKED HAM

12 to 14-pound cured ham	$\frac{1}{2}$ teaspoon ground cloves
1 cup brown sugar	1 quart grape juice
$\frac{1}{4}$ cup flour	3 cups cold water
1 teaspoon dry mustard	

Have butcher skin ham completely and saw off 3 inches of bony hock end. (Save this for baked beans). If cure is strong, soak ham at least 8 hours in cold water. Place ham, fat side up, in roaster and cover with paste made of dry ingredients and 2 or 3 tablespoons cold water. Preheat Chambers Oven set at 600 for 10 minutes; put in ham, uncovered, for 10 minutes; add grape juice and water and cover; burn gas 35 minutes longer or until ham in oven has had 45 minutes total gas burning; fireless 4 hours or as much longer as you may desire.

If roaster is porcelain, you will prefer not to leave off lid at all, but add liquid and lid before placing ham in oven.

If carving ham at table, criss-cross top with knife and stick whole cloves in center of each diamond section before serving. Garnish with broiled peaches.

BROILED PEACHES

1 can yellow cling peach halves	Brown sugar
Marshmallows	

Drain peaches and place, cup side up, in broiler. Sprinkle a little brown sugar on each half and brown lightly. Place marshmallow in center of each and leave under flame just long enough to lightly brown marshmallows. Then remove and use around ham, with parsley.

CHAMBERS RANGES COOK ON RETAINED HEAT

Breads, Cakes, Cookies, Pastries

Since you have a fine heat control on your Chambers Oven you can bake your favorite recipes just as you always have done. Or follow the chart on page 18.

FIRELESS RATHER THAN "RESET"

One thing to remember, however, is that the completely insulated Chambers Oven holds heat so well that you must fireless rather than "reset" your heat control to lower temperatures. Foods such as custard pie on which you would ordinarily reset the heat control to a lower temperature after a short period of cooking at a higher degree, must be baked by the retained heat method. They are delicious cooked in this manner. All you do is to turn off the gas instead of resetting your heat control.

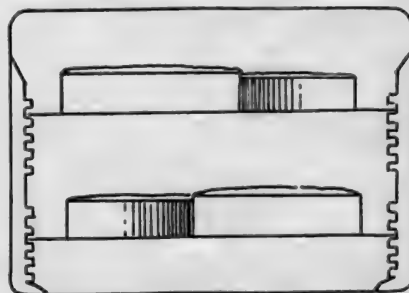
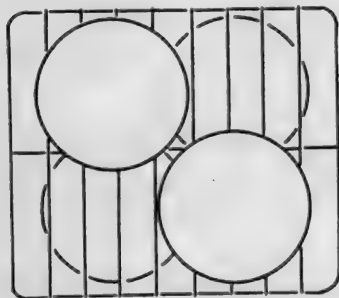
When cooking by straight heat control all foods, meats as well as pies, cakes, etc., must be removed from oven when done.

HOW TO BAKE FIRELESS

When breads and cakes have risen and begun to brown lightly around the edges, when pies have just begun to brown, you can turn off the gas and finish on retained heat if you wish. Of course these special foods should be removed from the oven approximately when done even though baked fireless. But when most pies are baked fireless, they can be left in the oven as long as desired.

CORRECT BAKING POSITION

Leave an inch or more between the edges of your pans and the oven wall for best baking results, and arrange your pans so that there is a good circulation of air all around them. "Stagger" your pans on two layers, so that the top layer does not "blanket" the lower.



SOMETIMES PREHEAT 15 MINUTES

Angel and sponge cakes can be started in a *cold* oven if you wish. Pies, however, *always* must go into a preheated oven, and you probably will want to increase the preheat to 15 minutes. If you are using vegetable shortening in your pie crust you may prefer to set the oven heat control to 450 instead of 425 for your pies, as vegetable fat does not brown as quickly as animal fat. We recommend retained heat for *all* pies. You may wish to preheat 15 minutes for biscuits, too.

How to Produce Perfect Cakes

Follow reliable recipes accurately. Use first quality ingredients and standard measuring cups and spoons. Sift flour once before measuring and three times with baking powder or soda. Follow time and temperature directions carefully.

What to Avoid in Cake Baking

UNEVEN SURFACE—Spread batter up around sides and into corners to prevent center from being too thick. Other causes of uneven surface are uneven oven rack, too much flour, too hot an oven, pans placed too near oven walls.

CAKE SPLITTING ACROSS TOP—Too much flour or too hot an oven. Or large air bubbles may not have been broken up. Tap pan sharply with knife before placing in oven.

COARSE CAKE—Too much flour or too slow an oven.

FALLEN BUTTER CAKE—Too much sugar, too much butter, or too slow an oven.

SOLID, FIRM CAKE—Too much flour or too much beating.

STICKING TO PAN—Butter cakes will not stick if pan is thoroughly greased with *unsalted* fat, and then dusted with flour. Place cold damp cloth on bottom of inverted pan when removed from oven to loosen. Angel food mixture should be put into *ungreased* pan very lightly, turning pan as mixture is put in rather than pushing mixture around. Invert pan when done and let cake hang in pan until cool.

YEAST BREAD (Quick Method)

2 tablespoons sugar
2 tablespoons fat
2½ teaspoons salt
1 cup milk, scalded

1 cup boiling water
1 cake compressed yeast dissolved in
¼ cup lukewarm water
6 to 8 cups sifted flour

Place sugar, fat and salt in bowl. Pour on hot liquid; cool until lukewarm; then add yeast and 4 cups flour. Beat very hard 2 minutes. Add remaining flour or enough to make stiff dough; mix well; turn out on floured board and knead until air bubbles form (10 minutes hand-kneading). Return to washed and greased bowl, brushing top with melted fat. Cover; put in warm place to rise until doubled in bulk. Put on board; divide into two loaves, knead and shape; place in greased pans half filling them. Cover; let rise again until double in bulk. Bake 45 to 60 minutes in Chambers Oven set at 350 and preheated 10 minutes. The last 15 to 30 minutes can be fireless if you wish.

CHAMBERS RANGES COOK ON RETAINED HEAT

REFRIGERATOR ROLLS

$\frac{1}{2}$ cup unseasoned mashed potatoes	1 teaspoon baking powder
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ teaspoon soda
$\frac{1}{4}$ cup fat	4 cups flour
2 teaspoons salt	1 cake compressed yeast dissolved in
2 cups milk, scalded	$\frac{1}{4}$ cup lukewarm water

Mix potatoes, sugar, fat and salt thoroughly; add hot milk; let cool till lukewarm; add flour with baking powder and soda sifted in to make thin batter; add yeast; beat well. Place in well-greased bowl. Grease top well; cover; let rise until double in bulk. Knead down; grease well; cover; place in refrigerator until doubled in bulk. Shape and bake approximately 20 minutes in preheated Chambers Oven set at 425. Last 5 to 10 minutes can be fireless if you prefer.

BAKING POWDER BISCUIT

2 cups flour	2 teaspoons sugar
5 teaspoons baking powder	4 tablespoons fat
1 teaspoon salt	$\frac{3}{4}$ to 1 cup milk

Sift dry ingredients together; cut in fat; add milk gradually, mixing to soft dough; turn out on floured board and pat lightly to half thickness desired in baked biscuit; cut; place on well-greased pan. Bake 10 to 15 minutes in Chambers Oven set at 450 and preheated 10 or 15 minutes.

PIE CRUST

$1\frac{1}{2}$ cups flour	$\frac{1}{2}$ teaspoon baking powder
$\frac{3}{4}$ teaspoon salt	$\frac{1}{2}$ cup fat
1 teaspoon sugar	4 to 5 tablespoons cold water

Sift dry ingredients together and cut in fat. Stir in water and roll on floured board to fit pan.

BERRY PIE

3 cups fresh or canned berries	$\frac{1}{4}$ teaspoon salt
$\frac{3}{4}$ to 1 cup sugar	1 tablespoon butter
2 tablespoons flour	

Blend dry ingredients. Line pie pan with unbaked crust and fill with berries; sprinkle dry ingredients on top and cover with top crust. Set Chambers Oven at 450 and preheat for 10 or 15 minutes; put in pie; burn gas 25 minutes or until crust begins to brown lightly; fireless 30 minutes or longer.

LEMON PIE

1 cup sugar	2 egg yolks
$\frac{1}{2}$ cup corn starch	1 tablespoon butter
$\frac{1}{4}$ teaspoon salt	1 large lemon (juice and grated rind)
2 cups boiling water	

Mix dry ingredients and add boiling water. Boil 1 minute, stirring constantly; place over hot water and add beaten egg yolks and butter; cook till thick. Add lemon juice and rind and pour into baked pie shell; cover with meringue and brown in oven or broiler. To brown in oven, set Chambers Oven Heat Control at 350; preheat 10 minutes; bake approximately 15 minutes.

MERINGUE

2 egg whites	$\frac{1}{8}$ teaspoon salt
2 tablespoons sugar	$\frac{1}{4}$ teaspoon vanilla

Beat whites and salt until stiff but not dry; add other ingredients; spread on top of pie, being sure it touches crust all around.

APPLE CREAM PIE

$1\frac{1}{2}$ cups chopped apple	$\frac{1}{4}$ teaspoon salt
1 tablespoon lemon juice	$\frac{3}{4}$ cup sugar
Grated rind of $\frac{1}{2}$ lemon	1 tablespoon butter
$\frac{1}{2}$ cup rich milk or cream	$\frac{1}{4}$ teaspoon nutmeg
3 tablespoons flour	

Mix all ingredients except butter and nutmeg; line pie pan with uncooked crust and fill with apple mixture; dot over with butter and sprinkle with nutmeg. Bake in Chambers Oven set at 450 and preheated 10 or 15 minutes, approximately 15 minutes gas on, 20 minutes or longer fireless.

PRIZE GINGERBREAD

1 cup fat	1 teaspoon cinnamon
1 cup brown sugar	2 teaspoons ginger
2 eggs	$\frac{1}{2}$ teaspoon nutmeg
$2\frac{1}{2}$ cups flour	1 cup New Orleans molasses
$\frac{1}{2}$ teaspoon salt	1 cup sour milk
1 teaspoon soda	

Cream fat and sugar; add eggs, well beaten; sift remaining dry ingredients and add alternately with milk and molasses to creamed mixture. Pour into well greased shallow pan. Bake in preheated Chambers Oven set at 350 for 35 to 55 minutes. The last 15 minutes can be baked fireless if you wish.

PEANUT BUTTER COOKIES

1 cup fat	3 cups flour
1 cup peanut butter	2 teaspoons soda
1 cup brown sugar	$\frac{1}{4}$ teaspoon salt
1 cup granulated sugar	2 teaspoons vanilla
2 eggs	

Cream fat, peanut butter and sugar together; add eggs, beaten, and flour into which soda and salt have been sifted; add vanilla. Either mold into rolls and use as ice box cookies, or roll out and cut with cookie cutter. Bake in preheated Chambers Oven set at 375 for 10 to 15 minutes.

SAUSAGE CAKE

3 cups brown sugar	2 teaspoons cinnamon
1 pound pork sausage	1 teaspoon nutmeg
1 egg	1 cup strong coffee
$3\frac{1}{4}$ cups flour	2 teaspoons vanilla
$\frac{1}{4}$ teaspoon salt	1 cup raisins
2 teaspoons soda	$\frac{1}{2}$ cup nuts
3 teaspoons baking powder	

Mix sugar with sausage; add beaten egg. Sift dry ingredients together three times; add to sausage mixture alternately with coffee; add vanilla and beat well; add nuts and raisins; pour into well greased tube cake pan. Place in cold Chambers Oven set at 350 and light gas; burn gas approximately 45 minutes; fireless 1 hour or longer.

PRIZE WHITE CAKE

$\frac{3}{4}$ cup butter	5 teaspoons baking powder
2 cups sugar	4 egg whites
$1\frac{1}{4}$ cups water	$\frac{1}{4}$ teaspoon lemon extract
$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ teaspoon vanilla
3 cups flour	

Cream fat and sugar. Save out 1 teaspoon baking powder and sift rest of dry ingredients three times. Add to creamed mixture alternately with water, beating well; add flavoring. Beat egg whites to froth; add 1 teaspoon baking powder; beat stiff; fold into batter; pour into greased layer or loaf pan. If baking in two 9-inch layers, place into preheated Chambers Oven set at 375 and bake about 30 minutes. If baking as loaf, set heat control at 350 and bake 45 to 60 minutes. Either way, after cake has risen and begun to brown, you can fireless if you choose.

ANGEL FOOD CAKE

$1\frac{1}{4}$ cups egg whites (10 to 12 eggs)	$\frac{1}{4}$ teaspoon salt
$1\frac{1}{3}$ cups sifted granulated sugar	1 teaspoon cream of tartar
1 cup sifted cake flour	$\frac{1}{2}$ teaspoon vanilla
1 teaspoon baking powder	$\frac{1}{4}$ teaspoon lemon extract

Beat egg whites with salt until frothy; add cream of tartar and beat until stiff, but not dry; slowly fold in sugar; add flavoring; fold in flour sifted with baking powder four times, very slowly; pour into ungreased tube angel food pan with paper cut to fit bottom of pan; rinse pan and paper with cold water, shaking out drops that cling to pan. Follow chart, page 18, or place into cold Chambers Oven set at 350 and light gas; burn gas 25 minutes or until cake has risen and begun to brown lightly; fireless 1 hour. Remove from oven; invert and let cool 1 to 2 hours before removing from pan.

RED DEVIL'S FOOD

$\frac{1}{2}$ cup fat	$\frac{1}{2}$ cup cold water
1 cup sugar	1 teaspoon vanilla
2 eggs	5 tablespoons cocoa
2 cups flour	6 tablespoons boiling water
3 teaspoons baking powder	1 teaspoon soda
$\frac{1}{2}$ teaspoon salt	

Cream fat and sugar and add beaten eggs; beat 2 minutes. Sift flour, baking powder and salt three times and add alternately with cold water; add flavoring. Mix boiling water, cocoa and soda and add to batter while still very hot; beat quickly; pour into well greased layer pans. Place into preheated Chambers Oven set at 375 and bake 30 to 40 minutes.

MOCHA FROSTING

$\frac{1}{4}$ cup sweetened, condensed milk	$2\frac{1}{4}$ cups confectioners' (XXXX) sugar
$1\frac{1}{2}$ tablespoons strong black coffee	2 teaspoons cocoa
1 teaspoon vanilla	

Blend condensed milk, coffee and vanilla. Add sugar and cocoa, sifted together. Blend thoroughly and spread on cake.

SEVEN MINUTE ICING

2 egg whites	$1\frac{1}{4}$ cups sugar
6 tablespoons cold water	1 teaspoon vanilla

Cook all ingredients except vanilla together over hot water, beating constantly with egg beater until thick (about 7 minutes); flavor; beat until thick and creamy; spread on cake.

CHAMBERS RANGES COOK WITH THE GAS TURNED OFF

TIME, TEMPERATURE, FIRELESS CHART

LIGHTING THE OVEN In lighting the oven be sure the gas is turned on *full*, as the Chambers Oven Heat Control automatically raises and lowers the gas flame to the proper height to maintain the set temperature.

ARTICLE OF FOOD	SET TO	PREHEAT	BAKE (Gas On)	FIRELESS (Gas Turned Off Completely)
BREAD, BISCUIT, ETC.				
Bread, Yeast.....	350°		45 to 60 min.	
Baking Powder Biscuit.....	450°		12 to 15 min.	
Yeast Biscuit.....	400°		20 min.	
Muffins	400°		25 min.	
Pop-Overs	475°		20 min.	15 min.
COOKIES, ETC.				
Corn Cake.....	400°		20 to 25 min.	
Ginger Bread.....	350°		35 min.	
Vanilla Cookies.....	400°		10 min.	
Drop Bran Cookies.....	400°		12 min.	
Molasses Cookies.....	375°		15 min.	
CAKES				
Plain Cake (Sheet or Cup)....	375°		30 min.	
Loaf Cake.....	350°		45 to 60 min.	
Layer Cake.....	375°		20 to 30 min.	
Fruit Cake (1 to 2 lb.).....	325°		45 min.	1 hr. or longer
Fruit Cake (3½ to 5 lb.)....	325°		1 hr.	2 hrs. or longer
Sponge Cake.....	325°		1 to 1¼ hrs.	
Angel Food Cake.....	300°		1 to 1¼ hrs.	
PIES				
Pastry Shell.....	425°		15 min.	
Apple Pie.....	425°		35 to 45 min.	
Rhubarb Pie.....	425°		35 to 45 min.	
Gooseberry Pie.....	425°		35 to 45 min.	
Cherry Pie.....	425°		35 to 45 min.	
Open Cross Cut Pie.....	425°		20 min.	
Pumpkin Pie.....	450°		25 min.	30 min. or longer
Custard Pie.....	450°		20 min.	30 min.
CUSTARDS, ETC.				
Meringue	300°		15 min.	
Puff Paste.....	475°		15 min.	20 min.
Individual Custards.....	325°		40 min.	
Large 1 Quart Custards.....	350°		30 min.	25 min.
Set custard pans in pan of warm water.				

PREHEAT OVEN 10 MINUTES
(SEE VARIATIONS, PAGE 13)

CHAMBERS RANGES COOK WITH THE GAS TURNED OFF

FOR CHAMBERS OVEN HEAT CONTROL

HOW TO PREHEAT Set pointer on Heat Control Dial to temperature shown in columns headed "set to" and light the gas in the oven. Let gas burn 10 minutes before putting food into the oven. See variations, pages 4, 5 and 13.

ARTICLE OF FOOD	SET TO	PREHEAT BAKE OR ROAST (Gas On)	FIRELESS (Gas Turned Off Completely)
POTATOES			
Small Potatoes.....	600°	15 min.	20 min. or longer
Medium Potatoes.....	600°	20 min.	20 min. or longer
Large Potatoes.....	600°	20 min.	40 min. or longer
CASSEROLE DISHES			
Casserole Uncooked Food.....	500°	20 min.	2 to 2½ hrs. or longer
Scalloped Dishes.....	450°	15 min.	1 hr. or longer
Potatoes Au Gratin.....	500°	12 min.	1 hr. or longer
ROASTS—1 to 2 Lbs. (including POULTRY)			
ROASTS—3 to 4 Lbs.		15 min.	1 to 1½ hrs. or longer
Loin of Pork Roast.....	600°	20 min.	30 min. per lb. or longer
Fresh Ham Roast.....	600°	20 min.	30 min. per lb. or longer
Loin of Veal Roast.....	600°	20 min.	30 min. per lb. or longer
Lamb Roast (Young).....	600°	20 min.	30 min. per lb. or longer
Spring Lamb (Rare).....	600°	20 min.	15 min. per lb.
Yearling Lamb.....	600°	20 min.	20 min. per lb. or longer
Poultry.....	600°	20 min.	20 min. per lb. or longer
Roast Beef			
Rare.....	600°	20 min.	45 min.
Medium.....	600°	20 min.	1¼ hrs.
Well Done.....	600°	20 min.	2 hrs. or longer
LARGER ROASTS			
5 to 10 lbs.			
Rare.....	600°	30 min.	12 min. per lb.
Medium.....	600°	30 min.	15 min. per lb.
Well Done.....	600°	30 min.	18 min. per lb. or longer
12 to 15 lbs.—Well Done.....	600°	45 min.	3 to 4 hrs. or longer
Over 15 lbs. Roast.....	600°	45 min.	4 hrs. or longer; relight gas and burn for 15 min. at 600° F.; cook on retained heat 2 hrs. or longer

PREHEAT OVEN 10 MINUTES
(OR START IN COLD OVEN, PAGES 4 AND 5)

FISH: Best temperature for baking fish is 450° F. to 550° F. until greases begin to fry (15 to 20 minutes), then cook on retained heat. Time required for baking will depend upon the size and thickness of the fish—varying from 20 minutes to about an hour.

THE PATENTED CHAMBERS THERMOWELL

This exclusive feature of Chambers Ranges is a remarkable gas and labor saver. Like the Chambers Oven, the Thermowell is *completely* insulated on all sides. Very little gas is consumed during the short gas-burning periods. Foods will cook in the Thermowell in the same length of time required by other methods, but they need not be removed when done. Hours later they still will be hot and delicious.

HEAT If your Thermowell has an automatic lighter, it has also a tiny
RETENTION pilot light, not big enough for cooking but sufficient to keep even the smallest quantities of food from dropping below serving temperature.

DO NOT preheat the Thermowell

Be sure the Thermowell lid is down in place while the gas is burning as well as during fireless cooking. If you want to look in at any time, simply relight the gas for a minute or two to rebuild temperature.

SIMPLY BRING Bring foods to a brisk boil in the Thermowell and then fireless.
FOODS TO BOIL Be sure that steam is coming out around Thermowell lid before turning off gas. Chart, page 26, gives approximate lengths of time required to bring foods to necessary boiling temperature.

10 MINUTES Foods requiring 1 hour or less in ordinary cooking require approxi-
GAS PER HOUR mately 10 minutes gas in the Thermowell; those cooking in 2 hours, 20 minutes gas, etc., with a maximum of 30 to 40 minutes gas for *any* Thermowell cooking.

FOODS WITH DIFFERENT As many as three foods can be cooked at once in the
COOKING TIMES Thermowell. When cooking foods requiring different cooking times together in the Thermowell, either increase the liquid on the short-cooking food when you put it in with the longer-cooking item, or else burn the gas awhile on the longer-cooking food and then open up the Thermowell to drop in the short-cooking food.

Numerous Thermowell Uses

Even if you are cooking vegetables that will be done in 20 minutes, use your Thermowell. You save gas and labor, and if the meal is delayed they will remain hot. Less water is required, and Thermowell cooking is more appetizing and healthful than ordinary methods.

Use as a warming closet. Without its lid, use the Thermowell for deep fat frying. If baking only 2 or 3 potatoes, and the oven is not being used for anything else, grease potatoes and lay on small pie pan in Thermowell; burn gas, turned down, 20 minutes; fireless as in the oven.

CHAMBERS RANGES COOK WITH THE GAS TURNED OFF

CEREALS

Use the amount of liquid specified on the package when cooking cereal in the Thermowell, but you can start coarse cereals such as oatmeal, grits and cracked wheat, in *cold* water or milk. Then you do not have to stir. Fine grained cereals must be started in boiling water. They then require only about 3 to 5 minutes gas. Simply bring to boil again in Thermowell. Or cook them in insert of double boiler with an inch of hot water below, and burn gas 5 to 10 minutes.

DELICIOUS MUSH

2 cups corn meal
2 teaspoons salt

5½ cups boiling water

Stir meal into salted boiling water in single Thermowell kettle; place in Thermowell; burn gas 5 to 10 minutes; fireless 2 hours or as much longer as you wish. Put on at night and serve hot for breakfast right out of the Thermowell. Or chill for frying on the Chambers Griddle.

Height of Gas Flame Important

The blue cones of your Thermowell gas flame should be only $\frac{3}{8}$ inch high for city gas, regardless of kind. For bottle gas, beyond city gas lines, the flame is a little lower, about $\frac{1}{4}$ inch. If your flame is high, turn it down to proper height before cooking.

All instructions are based on $\frac{3}{8}$ -inch flame in Thermowell.

BOIL OVERS When foods have a tendency to boil over in the Thermowell, either use larger kettles or turn gas down lower than the full $\frac{3}{8}$ -inch height and burn a little longer.

Kettles for Thermowell

Any kettle with a tight-fitting lid that will fit in the Thermowell and permit tight closing of lid, may be used. The following convenient types can be secured from any Chambers Range distributor:



THE SINGLE
Holds 7 quarts



DOUBLE BOILER
*Single plus
1½ quart insert*



THE DOUBLE
*Each section
holds 3 quarts*



THE TRIPLE
*Each section
holds 2 quarts*

THERMOWELL MEALS COOKED ON RETAINED HEAT

ECONOMY DINNER

A delightful meal for Chambers Range users! Easy on the purse, yet tempting to the appetite. Put in to cook many hours before mealtime. (*Serves six.*)

Use single Thermowell kettle

POT ROAST WITH VEGETABLES
CRACKED WHEAT BREAD AND BUTTER RELISH
LEAF LETTUCE SALAD
COOKIES BEVERAGE

POT ROAST WITH VEGETABLES

2 to 3-pound chuck roast	6 large carrots
Piece of suet	6 boiling potatoes
Salt	6 onions
Pepper	1 cup water

Sear meat in suet; season; add vegetables and water and season vegetables. Burn gas 20 minutes in Thermowell; fireless 2 hours or as much longer as you may desire. Serve on large platter with vegetables surrounding meat; garnish with parsley and red radishes. Make gravy from liquid you will find in kettle.

Note: Small potatoes and carrots should be added to meat 10 minutes before turning off gas.

VEGETABLE SOUP LUNCHEON

(*Serves Six*)

MEATLESS VEGETABLE SOUP
FRUIT SALAD SWEET ROLLS AND BUTTER
BEVERAGE

MEATLESS VEGETABLE SOUP

$\frac{1}{3}$ cup carrots	1 tablespoon chopped parsley
$\frac{1}{3}$ cup turnips	1 tablespoon salt
$\frac{1}{4}$ cup celery	$\frac{1}{4}$ teaspoon pepper
1 cup potato	1 quart cold water (4 cups)
1 cup tomato	2 tablespoons sugar
1 large onion	1 tablespoon A1 or Worcestershire Sauce
5 tablespoons butter	

Dice vegetables and place with other ingredients into any Thermowell kettle; burn gas 20 minutes; fireless 1 hour or as much longer as you may desire. Put on in the evening for the next day's lunch if you wish.

The luncheon soup can be prepared while prunes and oatmeal are cooked for breakfast. Use triple kettles. Place breakfast items in Thermowell 10 minutes before turning off gas for fireless cooking of soup. Leave soup in Thermowell when removing prunes and oatmeal for breakfast.

SHOPPING DINNER

An evening meal that cooks with the gas turned off while you spend the afternoon shopping. Of course it is cooked in a Chambers Range. (*Serves four.*)

Use triple Thermowell kettles

HAM WITH POTATOES

SPANISH GREEN BEANS

FRUIT SALAD

WHOLE WHEAT BREAD AND BUTTER

RICE PUDDING

BEVERAGE

HAM WITH POTATOES

1-pound cured ham slice	1 cup water
3 tablespoons brown sugar	1 small onion
¼ teaspoon pepper	4 to 6 potatoes

Cut ham in 2-inch pieces and brown well. Place in triple kettle with other ingredients, with potatoes on top. Burn gas in Thermowell 15 minutes; fireless 1 hour or as much longer as you may desire.

SPANISH GREEN BEANS

2½ cups cooked green beans or	1 tablespoon sugar
1 No. 2½ can green string beans	1 cup tomato puree
1 teaspoon salt	2 slices bacon
¼ teaspoon pepper	½ cup grated cheese
1 teaspoon mustard	

Drain beans; place in triple kettle with other ingredients; put into Thermowell when ham is put in to cook; remove with ham.

RICE PUDDING

½ cup rice	1 tablespoon butter
2 cups water	½ cup raisins
½ teaspoon salt	¼ cup sugar

Place all ingredients except sugar into triple kettle and drop into Thermowell when ham is put in; remove with rest of meal; add sugar. Serve either hot or cold with cream.

THERMOWELL MEAL COOKED ON RETAINED HEAT

CLUB DAY DINNER

Spend the afternoon at your club meeting while this economical evening meal cooks with the gas turned off. (*Serves six.*)

Use triple Thermowell kettles

MOCK CHICKEN WITH NOODLES

BUTTERED CARROTS

BISCUIT AND BUTTER

MARMALADE

ASPARAGUS SALAD

TAPIOCA PRUNE PUDDING

BEVERAGE

NOODLES

1 egg or 2 yolks
¼ teaspoon salt

1 cup flour
½ teaspoon baking powder

Beat egg; add other ingredients to make stiff dough; roll out thin; dust with flour; roll up and cut; spread out and dry.

MOCK CHICKEN

1½ pounds pork back strap
or veal roll
1 teaspoon salt

⅛ teaspoon white pepper
3 cups water
4 hard-cooked eggs

Cut meat into 6 portions; place in triple kettle with all ingredients except noodles and eggs. Burn gas in Thermowell 10 minutes; open up and add noodles and chopped eggs; burn gas 10 minutes longer; fireless 1 hour or as much longer as you may desire.

BUTTERED CARROTS

8 large carrots, sliced
1 teaspoon salt
1 slice onion
⅛ teaspoon white pepper

3 tablespoons butter
¼ cup water
2 tablespoons sugar

Place all ingredients except sugar into triple kettle; drop into Thermowell when noodles are added; remove with meat; add sugar while hot.

TAPIOCA PRUNE PUDDING

½ pound prunes
½ cup minute tapioca
½ teaspoon salt

⅓ cup sugar
Juice of 1 lemon
2 cups water

Place in triple kettle and drop in Thermowell when carrots are put in. Serve with cream.

THERMOWELL MEAL COOKED ON RETAINED HEAT

SWIMMING DINNER

The housewife who likes to swim for exercise can spend the entire afternoon away from home—at her favorite sport—while this appetizing meal cooks on retained heat—in a Chambers Range. (*Serves six.*)

Use double Thermowell kettles

ITALIAN STEAK

ENDIVE SALAD WITH FRENCH DRESSING

RYE BREAD AND BUTTER

MAPLE APPLES

BEVERAGE

ITALIAN STEAK

1 1/4 pounds Hamburger	1/2 tablespoon paprika
4 tablespoons flour	1 tablespoon minced onion
1 1/2 teaspoons salt	3 tablespoons cold water
1/4 teaspoon pepper	1/2 clove garlic, minced

Mix and mold into balls. Dredge in flour and brown in fat in skillet. Then place in double kettle and add:

1 1/2 cups spaghetti broken into 2-inch lengths	1 tablespoon sugar
3 cups tomato	2 teaspoons salt
2 tablespoons minced onion	1 cup hot water

Place in Thermowell and burn gas 15 minutes; fireless 1 hour or as much longer as you may desire.

MAPLE APPLES

6 cooking apples	1/4 teaspoon salt
2 tablespoons butter	1 cup maple syrup
1/4 cup brown sugar	1/4 cup raisins
1/2 teaspoon cinnamon	

Core and halve apples but do not peel; place in double kettle with other ingredients poured over. Drop into Thermowell after gas has burned 10 minutes on meat or 5 minutes before turning off gas for fireless cooking. Remove with meat and serve with whipped cream.

FRENCH DRESSING

3/4 cup sugar	1/2 cup Tarragon or cider vinegar
1 teaspoon salt	1 garlic clove, halved
1 tablespoon paprika	1 tablespoon Worcestershire sauce
1 teaspoon mustard	1 tablespoon A1 Sauce
2 cups salad oil	

Beat together with egg beater. Seal and let stand 24 hours before using.

TIME CHART FOR PATENTED CHAMBERS THERMOWELL

MUCH LESS WATER Because natural juices are *not* boiled away when foods are cooked in the Chambers Thermowell, much less water is required. Often the amount of water specified below can be reduced even more.

FOOD	GAS ON FULL <i>($\frac{1}{4}$-inch flame. Foods must be brought to brisk boil)</i>	FIRELESS <i>(On retained heat—gas turned off completely)</i>
FRESH MEATS		
Beef.....	In 1 inch water 15 to 25 minutes	2 to 4 hours or longer
Mutton.....		
Pork.....		
Veal.....		
Lamb.....		
Chicken.....		
Irish Stew.....		
SMOKED MEATS		
Ham.....	In 2 inches water 20 to 30 minutes	3 to 5 hours or longer For dry, tough meat, burn gas again for 15 min., fireless again 2 hrs. or longer
Tongue.....		
Corned Beef.....		
VEGETABLES (GREEN)		
Potatoes.....	In 1 inch water Approx. 10 minutes	30 minutes or longer
Kale.....		
Peas.....		
Cabbage.....		
Carrots.....		
Brussels Sprouts.....		
Squash.....		
Okra.....		
Onions.....		
Paranips.....		
Turnips.....		
Spinach.....	In 1 inch water Approx. 10 minutes	10 to 30 minutes or longer
Cauliflower.....		
Asparagus.....		
Tomatoes.....		
Corn.....	In 1 inch water 10 to 20 minutes	1 hour or longer
String Beans.....		
Fresh Lima Beans.....		
Beets.....		
VEGETABLES (DRIED)		
Dried Beans.....	Approx. 30 minutes 3 times as much water as food	2 to 3 hours or longer
Navy Beans.....		
CEREALS		
Oatmeal.....	Approx. 10 minutes Use amount of water specified on package	30 minutes or longer
Cream of Wheat.....		
Farina.....		
Ralston.....		
Wheatena.....		
Many Baby Foods.....	Approx. 10 minutes 2 to 3 times as much water as food	
Rice.....		
Hominy.....		
SOUPS		
Meat Stocks.....	15 to 30 minutes	2 hours or longer
Fresh Vegetable.....		30 minutes or longer
FRUITS (FRESH)	In 1 inch water Approx. 10 minutes	30 minutes or longer
FRUITS (DRIED)	10 to 15 minutes; 2 to 3 times as much water as food; not necessary to soak	1½ hours or longer
PUDDINGS		
Fruit Puddings.....	Use Double Boiler Gas on 25 to 45 minutes For large quantities use oven same way	2½ hours or longer
Suet Puddings.....		
Indian Pudding.....		
Boston Brown Bread.....		

Heat on
25 mins

CHAMBERS BROILER AND GRIDDLE

The patented In-A-Top Broiler, an exclusive Chambers feature, with broiling flame directed down on the food, is remarkably convenient and efficient. Up where a broiler should be—no stooping—this Chambers Unit is smokeless.

Use it for steaks and chops of course, but remember too that toast is delicious made in the Chambers Broiler. Vegetables, fruits and many desserts can be broiled temptingly. Use your Broiler to bake meringues on pie, for open toasted sandwiches, for *any* quick-browning process.

The Griddle is another amazingly useful exclusive unit. Flapjacks, bacon, eggs, hamburgers, French toast, grilled vegetables and fruits—these are a few of the many foods cooked deliciously on the Chambers Griddle. It can be used as extra top burner space too.

BROIL ONLY Use the Griddle to cook steaks and chops less than $\frac{3}{4}$ -inch
THICK, TENDER MEAT thick. Broil only the thicker, tender cuts of meat. Exceptions to this rule, however, follow.

HOW TO PREHEAT To preheat the Broiler, move Sizzling Platter as close to Broiler burner as possible; light gas and burn full for at least 5 minutes. Meat will begin to sear on both sides immediately when put into preheated Broiler.

If you like very rare meat, do not preheat.

Broiled Steaks and Chops

Place $\frac{3}{4}$ -inch or thicker steaks or chops into preheated Chambers Broiler and sear up close to flame on first side. Turn and season; broil second side more slowly, depending upon whether rare, medium or well-done meat is desired. If the Platter is very hot, you can broil without turning the meat at all if you wish. Or steaks can be broiled with flame high and pan at lowest position away from flame, turning only once.

Broiled Chicken

Clean and halve very young, tender chicken, and grease well. Place skin side up into preheated Broiler. Turn gas low and brown both sides; season; cook slowly until tender—about 30 minutes total cooking time.

Ham

Score edges of center slice of mild, cured ham. Place into preheated Broiler and brown both sides, not too fast; cook until tender—10 to 20 minutes.

Mushrooms

Wash and skin fresh mushrooms $1\frac{1}{2}$ to 2 inches in diameter. Place in preheated Broiler, tops down, on greased Sizzler, and broil 5 minutes; turn and season; broil another 5 minutes and dot with butter before serving. Broil mushrooms on top a steak during the last 10 minutes the steak is cooking.

COLD WEATHER MENU

(Serves four)

GRILLED PORK CHOPS
FRIED CORN CAKES BROILED SWEET POTATOES
APPLE SALAD
BREAD AND BUTTER
DESSERT BEVERAGE

GRILLED PORK CHOPS

4 pork chops 1 teaspoon sugar
1 teaspoon salt 1/8 teaspoon pepper

Mix salt, sugar and pepper and sprinkle over chops. Preheat griddle until drop of water dances on it; grease griddle; cook chops not too fast until well browned on both sides. Time, about 12 to 15 minutes.

FRIED CORN CAKES

1 cup drained canned corn 1/8 teaspoon pepper
1 tablespoon butter, melted 1 egg
3 tablespoons sugar 1/4 cup milk
1 teaspoon salt 6 tablespoons flour

Mix together and shape into round cakes; cook on both sides until light brown, on greased griddle, preheated until drop of water dances on it. These can be cooked on the griddle at the same time as pork chops, but should not be put on until pork chops have been turned, as the corn cakes cook more quickly than chops.

GRILLED SWEET POTATOES

Slice 4 large boiled sweet potatoes lengthwise about 1 1/2 inches thick. Place on greased Sizzler and brown top while griddle is preheating. Turn with pancake turner and lower Sizzler. Broil second side slowly away from flame while chops and corn cakes are cooking on griddle. Serve meat, corn cakes and sweet potatoes on Sizzling Platter.

A Thermowell Accessory for Pork CINNAMON APPLES

4 tart apples Juice of 1 lemon
1 cup sugar 1/2 cup red drops
1 1/2 cups water Few drops red fruit coloring

Peel and core apples but leave whole; place in triple or double Thermowell kettle. Boil remaining ingredients on top burner 5 minutes and pour over apples. Place in Thermowell and burn gas 5 or 10 minutes, depending on size and kind of apples; fireless 15 minutes or longer. Serve with whipped cream and nuts, or use as garnish on pork chop platter.

LENTEN PLATTER

(Serves four)

BROILED RED SNAPPER
GRILLED CELERY AND POTATOES
CRISP GREEN SALAD
BREAD AND BUTTER
DESSERT BEVERAGE

BROILED RED SNAPPER

2-pound red snapper $\frac{1}{4}$ teaspoon pepper
2 teaspoons salt 1 teaspoon onion juice

Have fish boned ; wash and wipe very dry. Preheat broiler 5 minutes ; grease hot Sizzler ; grease fish with butter and spread out flat, skin side down on Sizzler ; season ; broil 10 minutes on flesh side ; turn and broil on skin side until crisp and brown. Turn gas on full to preheat, but turn down for broiling ; especially must the second side be cooked rather slowly, total broiling time for this type of fish being 15 to 20 minutes.

Or fish is delicious when broiled skin side down, *without turning at all*. Add butter once or twice during the cooking.

Garnish with melted butter to which chopped parsley has been added, lemon slices and red radish roses. Arrange celery and potatoes on Sizzler around fish, garnishing vegetables with paprika ; serve on Sizzler.

Halibut, salmon or white fish may be prepared same way.

GRILLED CELERY

Cut celery in 3-inch pieces and boil in salt water ($\frac{1}{4}$ teaspoon to 1 cup water) in Thermowell, using 10 minutes gas and 20 to 30 minutes fireless. This may be done a day or two in advance if cooked celery is kept in refrigerator. Make batter of :

1 cup flour 1 teaspoon sugar
 $\frac{1}{4}$ cup water 1 tablespoon melted butter
 $\frac{1}{4}$ teaspoon salt 2 egg whites

Mix all ingredients smooth except egg whites which are beaten stiff before being added to rest of batter. Dip celery in this mixture and cook until light brown, turning several times, on greased griddle. Cook last few minutes while fish is broiling below. Serve on Sizzler with fish.

GRILLED POTATOES

4 large boiled potatoes 2 tablespoons chopped parsley
1 teaspoon salt 2 tablespoons butter

Potatoes can be boiled with celery in Thermowell—in advance. Cut in $\frac{1}{2}$ -inch slices. Sprinkle with salt and brown in butter on griddle. This can be done at same time celery is being grilled. Sprinkle with parsley and serve on Sizzling Platter with fish and celery.

ECONOMY PLATTER

(Serves six)

TOMATO JUICE
BROILED BEEF PATTIES
BRUSSELS SPROUTS MASHED POTATOES
CELERY BREAD AND BUTTER
APRICOT FLUFF
BEVERAGE

Use Sizzling Platter and triple Thermowell kettles

BROILED BEEF PATTIES

1½ pounds ground beef	2 tablespoons flour
½ onion, minced	⅓ cup water
1 teaspoon salt	6 strips bacon
¼ teaspoon pepper	6 small skewers

Mix beef, onion, seasoning, flour and water and mold into 6 thick patties; wrap each with bacon strip and fasten with skewer. Preheat broiler 5 minutes; place patties on Sizzler and broil first side quickly; turn with pancake turner and cook second side under lowered gas flame until medium or well done. Total cooking time varies from 8 to 15 minutes. Spoon excess fat from platter and arrange vegetables around meat. Serve on Sizzling Platter.

BRUSSELS SPROUTS AND POTATOES

Place Brussels sprouts and quartered potatoes in separate triple kettles; add salt and 1 cup water to each. Place in Thermowell with apricots and burn gas 10 minutes or until steam comes up around edge of Thermowell lid. Fireless ½ hour or longer. Drain potatoes and mash, and butter Brussels sprouts before placing on Platter.

For greener, milder sprouts, cover with boiling salted water and give only 5 minutes gas. This also is a good method for cauliflower and young, green cabbage. These vegetables are better if not left in Thermowell much more than 1½ to 2 hours.

APRICOT FLUFF

1 cup dried apricots	16 marshmallows
2 cups water	

Wash apricots and soak in the 2 cups water in triple kettle ½ hour at least. Place kettle in Thermowell with vegetables, giving apricots 10 minutes gas or enough gas to bring to good boil; fireless ½ hour or longer with vegetables and remove with vegetables; add marshmallows. If foods are to be left in Thermowell 1 hour or more, it is not necessary to soak apricots, but if apricots are to be hurried in their cooking, soaking is necessary to have them tender enough to fluff up with marshmallows when stirred with fork as they are removed from Thermowell.

VEGETABLE PLATTER DE LUXE

EGGPLANT WITH TOMATO RINGS
SPINACH WITH EGG BOILED POTATOES
ROLLS AND BUTTER
DESSERT BEVERAGE

Use In-A-Top Griddle and triple Thermowell kettles

EGGPLANT WITH TOMATO RINGS

Peel eggplant and cut into slices $\frac{1}{2}$ -inch thick. Drop into boiling salt water on top burner for 3 to 5 minutes, removing before slices become soft. Drain; dip into egg and cracker crumbs. Preheat griddle until drop of water dances on it; grease griddle; cook eggplant slices slowly on griddle until tender and brown. Turn once only. While second side is cooking, place $\frac{1}{4}$ -inch slices of fresh tomato on griddle and cook through, browning and seasoning both sides. Place a tomato ring on each slice of eggplant to serve. Arrange on Sizzling Platter which has been kept hot under griddle, with potatoes and spinach. Serve on Sizzler.

POTATOES, SPINACH AND EGG

Place potatoes, spinach and eggs into separate triple kettles, using 1 egg for two persons. Add salt to potatoes and spinach. Add 1 cup water to potatoes; cover eggs with cold water. No water is necessary on spinach, as enough clings from washing. Place three kettles into Thermowell and burn gas 10 minutes or until steam comes up around Thermowell lid. Fireless $\frac{1}{2}$ hour or longer.

You may prefer to start eggs and potatoes and then place spinach into Thermowell only 5 minutes before turning off gas.

When serving, drain spinach and arrange in little mounds on Sizzler with other vegetables. Shell eggs and halve, placing $\frac{1}{2}$ egg in each spinach mound.

START BAKED BEANS IN THERMOWELL

Wash dry navy, lima or marrowfat beans thoroughly, but do not soak unless beans are very old and hard. Place in single Thermowell kettle with skinned cured ham hock and three times as much water as beans. Burn gas in Thermowell 30 minutes; fireless 2 to 3 hours or as much longer as you may wish. Start at night and fireless all night if you desire. If you like mushy beans, add pinch of soda before cooking. Quick-cooking dry beans need only about 15 minutes gas.

Place boiled beans and meat in roaster, omitting some of the liquid if necessary; add brown sugar, dry mustard and catsup. Place, *uncovered*, into Chambers Oven set at 550 and preheated 10 minutes; burn gas 15 to 25 minutes depending on quantity of beans; fireless 1 hour or as much longer as you may desire.

FREEZING IN THE THERMOWELL

Any mixture that can be frozen without stirring can be frozen in your Chambers Thermowell. *Turn out Thermowell Pilot Light before freezing.* Pour the mixture into the Chambers Double Boiler Insert; tie waxed paper over the top; pack solidly with three parts small cracked ice and one part ice cream salt in large single Thermowell kettle. Clamp on kettle lid and place in Thermowell with a layer of paper on burner rack for protection, and Thermowell lid down in place. Mixture will be frozen in four hours.

COFFEE PARFAIT

$\frac{1}{2}$ cup strong coffee
 $\frac{1}{2}$ cup sugar
2 eggs

$\frac{1}{8}$ teaspoon salt
1 teaspoon vanilla
 $1\frac{1}{2}$ cups whipping cream

Boil coffee and sugar together until syrup spins a thread. Pour over well-beaten eggs, beating constantly. Add salt and vanilla; let cool. Whip cream and fold in. Use general freezing directions.

HOW TO CARE FOR YOUR CHAMBERS RANGE

Wash any soiled parts of your Chambers Range with mild soap suds after each using, just as you do your cooking utensils. If necessary, scour with any of the popular non-abrasive scouring powders. This applies alike to porcelain, plated and polished metal parts of your Chambers Range. Scrub Thermowell and Broiler linings frequently to keep them like new. *Don't* wash porcelain while hot. It is apt to crack or craze if you do. Wipe off or wash after porcelain has cooled.

GRIDDLE INSTRUCTIONS

Before lighting broiler burner see that griddle is clean. This prevents spots from burning in while broiler is in use.

TO USE GRIDDLE—Be sure temperature is not too hot. If a drop of water separates into tiny dancing drops, the griddle is at the proper temperature for hotcakes. If water vanishes in steam when dropped on griddle, griddle is too hot and should be cooled down before batter is poured onto it.

GREASING THE GRIDDLE—If hotcake batter contains melted butter or other shortening in sufficient quantity, and if the griddle is kept down in temperature as explained above, it is usually not necessary to grease the griddle at all. Or a thin film of unsalted shortening can be spread over the griddle before the first batch of cakes is cooked and then no more grease need be added.

USE UNSALTED FAT OR SHORTENING—Use unsalted fat or shortening to grease griddle for foods that have any tendency to stick. But use this unsalted fat sparingly, and **WATCH GRIDDLE TEMPERATURE.**

CLEANING THE GRIDDLE—Consider your griddle as you would a separate griddle or skillet and clean it (and control its temperature) accordingly. Griddle lifts out to be washed in the sink. Finest grade steel wool soap pads such as SOS or Brillo may be used in cleaning.

If above simple rules are followed, griddle can be kept immaculate with very little effort. The high polish will vanish with use, but the surface will still be very attractive if kept clean according to these simple instructions.



Doesn't this meal look appetizing served on the Chambers Sizzling Platter?

OVEN CANNING IN A CHAMBERS RANGE

A canning chart is sent out in every Chambers Range. Follow it carefully for easy, economical oven canning. ANY oven canning can be done in a Chambers Range with only 15 to 25 minutes gas burning. Do YOUR canning on retained heat.



COOK WITH THE GAS TURNED OFF

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